

AMENDMENTS TO THE CLAIMS

1. (ORIGINAL) A flour of a grain belonging to the genus *Eragrostis*, preferably *Eragrostis tef*, characterized in that the falling number of the grain at the moment of grinding is at least 250, preferably at least 300, more preferably at least 340, most preferably at least 380.

2. (ORIGINAL) A flour according to claim 1, characterized in that the grain has after-ripened.

3. (ORIGINAL) A flour according to claim 2, characterized in that the falling number of the grain at the moment of grinding is at least 1.01 times higher than at the moment of harvesting the grain, preferably at least 1.05, more preferably at least 1.20 and still more preferably at least 1.30 times higher.

4. (CURRENTLY AMENDED) A flour according to ~~any one of the preceding claims~~ 1, characterized in that the grain is gluten-free.

5. (CURRENTLY AMENDED) A flour according to ~~any one of the preceding claims~~ 1, wherein the grains has been ground at least 4, preferably at least 6, more preferably at least 8 weeks after harvesting.

6. (CURRENTLY AMENDED) A flour according to ~~any one of the preceding claims~~ 1, wherein the falling number of the grain at the moment of grinding is substantially stable for at least 2-3 weeks.

7. (CURRENTLY AMENDED) A flour according to ~~any one of the preceding claims~~ 1, wherein the grain is so finely ground that an essential part of the flour can pass through a sieve with a pore size of at most 150 microns, preferably at most 120 microns, more preferably at most 100 microns.

8. (CURRENTLY AMENDED) A flour according to ~~any one of the preceding claims~~ 1, wherein the grain contains at least 0.005% iron, and/or at least 0.14% calcium, and/or at most 0.8% mineral-binding substance.

9. (CURRENTLY AMENDED) A flour according to ~~any one of the preceding claims~~ 1, wherein the flour comprises 10-30% rapidly degradable carbohydrates, 35-65% slowly degradable carbohydrates and 20-40% resistant carbohydrates, said percentages calculated relative to the total content of carbohydrates.

10. (CURRENTLY AMENDED) A flour according to ~~any one of claims~~ 1-9, wherein the grain comprises a mixture of grains.

11. (ORIGINAL) A flour according to claim 10, wherein the mixture consists for 5-99% of flour of a grain with a falling number higher than 400, preferably higher than 420, more preferably higher than 450.

12. (ORIGINAL) A flour according to claim 11, wherein, for the remaining part, the mixture consists of flour of a grain with a falling number lower than 400, preferably lower than 350.

13. (ORIGINAL) A flour according to claim 10, wherein the mixture consists for 5-99% of grain which has after-ripened for a long time, preferably more than 4 weeks, more preferably more than 8 weeks, and for the remaining part, consists of grain which has after-ripened for a short time, preferably fewer than 4 weeks, more preferably fewer than 2 weeks.

14. (CURRENTLY AMENDED) A flour comprising a flour according to ~~any one of claims 1-13~~ mixed with flour of a gluten-free crop, preferably selected from the group comprising potato, corn, rice, arrowroot, buckwheat and quinoa.

15. (CURRENTLY AMENDED) A flour comprising a flour according to ~~any one of claims 1-14~~ mixed with flour of a gluten-containing crop, preferably selected from the group comprising wheat, barley, rye and oat.

16. (CURRENTLY AMENDED) A dough or batter comprising flour according to ~~any one of claims 1-15~~.

17. (CURRENTLY AMENDED) A gluten-free dough or batter comprising flour according to ~~any one of claims 1-14~~.

18. (CURRENTLY AMENDED) A food product comprising flour according to ~~any one of claims 1-15~~.

19. (CURRENTLY AMENDED) A method for baking a product comprising the steps of: a) preparing a dough or batter by mixing a flour according to ~~any one of claims 1-15~~ with a liquid

and, optionally, a leavening agent; b) kneading said dough in a desired shape; and c) heating the dough for some time.

20. (CURRENTLY AMENDED) A method for baking a gluten-free product, comprising: a) preparing a dough or batter by mixing a flour according to ~~any one of claims 1-14~~ with a liquid and, optionally, a leavening agent; b) kneading said dough in a desired shape; and c) heating the dough for some time.

21. (CURRENTLY AMENDED) A baked product prepared according to the method of claim 19 ~~or 20~~.

22. (ORIGINAL) A gluten-free baked product according to the method of claim 20.

23. (CURRENTLY AMENDED) A baked product prepared according to claim 21 ~~or 22~~, wherein the product contains at least 0.005% iron, at least 0.14% calcium and at most 0.8% mineral-binding substance.

24. (CURRENTLY AMENDED) An extruded product comprising dough according to claim 16 ~~or 17~~.

25. (CURRENTLY AMENDED) A coating comprising flour according to ~~according to any one of claims 1-15~~.

26. (ORIGINAL) A food product at least partly provided with a coating according to claim 25.

27. (ORIGINAL) A food product or luxury food product prepared from unground grain belonging to the genus *Eragrostis*, preferably *Eragrostis tef*, characterized in that the falling number of the grain at the moment of the preparation is at least 250, preferably at least 300, more preferably at least 340, most preferably at least 380.

28. (CURRENTLY AMENDED) A method for binding a composition, preferably a pharmaceutical or a cosmetic composition, of at least two components, comprising the mixing of said components with starch of a flour according to ~~any one of claims 1-15.~~

29. (CURRENTLY AMENDED) Use of a flour according to ~~any one of claims 1-15 or a dough or batter according to claim 16 or 17.~~

30. (NEW) A flour according to claim 3, characterized in that:
the grain is gluten-free;
the grain has been ground at least 4, preferably at least 6, more preferably at least 8 weeks after harvesting;
the falling number of the grain at the moment of grinding is substantially stable for at least 2-3 weeks;
the grain is so finely ground that an essential part of the flour can pass through a sieve with a pore size of at most 150 microns, preferably at most 120 microns, more preferably at most 100 microns;
the grain contains at least 0.005% iron, and/or at least 0.14% calcium, and/or at most 0.8% mineral-binding substance;
the flour comprises 10-30% rapidly degradable carbohydrates, 35-65% slowly degradable carbohydrates and 20-40%

resistant carbohydrates, said percentages calculated relative to the total content of carbohydrates;

the grain comprises a mixture of grains.

31. (NEW) A flour according to claim 30, wherein:

the mixture consists for 5-99% of flour of a grain with a falling number higher than 400, preferably higher than 420, more preferably higher than 450;

for the remaining part, the mixture consists of flour of a grain with a falling number lower than 400, preferably lower than 350.

32. (NEW) A flour according to claim 30, wherein the mixture consists for 5-99% of grain which has after-ripened for a long time, preferably more than 4 weeks, more preferably more than 8 weeks, and for the remaining part, consists of grain which has after-ripened for a short time, preferably fewer than 4 weeks, more preferably fewer than 2 weeks.

33. (NEW) A flour comprising a flour according to claim 30 mixed with flour of a gluten-free crop, preferably selected from the group comprising potato, corn, rice, arrowroot, buckwheat and quinoa.

34. (NEW) A flour comprising a flour according to claim 31 mixed with flour of a gluten-free crop, preferably selected from the group comprising potato, corn, rice, arrowroot, buckwheat and quinoa.

35. (NEW) A flour comprising a flour according to claim 32 mixed with flour of a gluten-free crop, preferably selected from the group comprising potato, corn, rice, arrowroot, buckwheat and quinoa.

36. (NEW) A method for baking a gluten-free product, comprising: a) preparing a dough or batter by mixing a flour according to claim 33 with a liquid and, optionally, a leavening agent; b) kneading said dough in a desired shape; and c) heating the dough for some time.

37. (NEW) A method for baking a gluten-free product, comprising: a) preparing a dough or batter by mixing a flour according to claim 34 with a liquid and, optionally, a leavening agent; b) kneading said dough in a desired shape; and c) heating the dough for some time.

38. (NEW) A method for baking a gluten-free product, comprising: a) preparing a dough or batter by mixing a flour according to claim 35 with a liquid and, optionally, a leavening agent; b) kneading said dough in a desired shape; and c) heating the dough for some time.

39. (NEW) Use of a flour according to claim 4.

40. (NEW) Use of a dough or batter according to claim 16.

41. (NEW) Use of a dough or batter according to claim 17.

42. (NEW) A flour comprising a flour according to claim 30 mixed with flour of a gluten-containing crop, preferably selected from the group comprising wheat, barley, rye and oat.

43. (NEW) A flour comprising a flour according to claim 31 mixed with flour of a gluten-containing crop, preferably selected from the group comprising wheat, barley, rye and oat.

44. (NEW) A flour comprising a flour according to claim 32 mixed with flour of a gluten-containing crop, preferably selected from the group comprising wheat, barley, rye and oat.